

SEAFOOD PLATTERS

S (½ dz oysters - 2 colossal shrimp) \$25

M (½ dz oysters - 4 colossal shrimp - jumbo lump crabmeat cocktail) \$48

L (whole lobster dz oysters - 4 colossal shrimp - jumbo lump crabmeat cocktail - octopus) \$80

CHACINAS IBERICAS / COLD CUTS

Jamón pata negra, 5J Sanchez Romero Carvajal \$25

Caña de lomo, Dehesa cordobesa \$12

Chorizo Ibérico, Dehesa Cordobesa \$10

Salchichón Ibérico, La Española \$9

Selection of all four cold cuts \$25

QUESOS / CHEESES

Manchego 6 months old, sheep \$9

Puig Pedros, cow \$9

Montenebro, goat \$9

Blau de cabra, blue goat \$9

Mahon 1 year old, cow \$9

Idiazabal, sheep \$9

Selection of all six cheeses \$30

PAJAMA MENU

Choice of one Appetizer, one Main and one Dessert. \$32 per person

Come in your Pajamas and get a Mimosa on us

APERITIVOS - First Course

Sopa del dia (V) soup of the day

Special market salad (V) the most beautiful things we found at the market today

Pisto Manchego, traditional vegetable stew, raisins, pine nuts, poached egg

Verduras confitadas con ahumados, lightly sautéed vegetables, smoked halibut, salmon

PLATOS PRINCIPALES - Second Course

Beef cut of the day (*)

Catch of the day, seasonal vegetables

Rulo de pollo, Chicken roulade, cabbage, rosemary juice

Huevos al gusto, two eggs any style (fried, poached or scrambled) with Spanish fries and your choice of protein (chorizo, Serrano ham, blood sausage, shrimp, smoked salmon pork loin or steak)

POSTRES - Third Course

Natillas con su galleta, custard cream & cookie

Chocolate blanco y fruta de la pasion, white chocolate and passion fruit ganache, coconut snow

Crujiente de Piña, crispy pineapple, saffron

Churros con chocolate, traditional Spanish fried dough, hot cocoa

LIBATIONS

MIMOSAS \$7 Pitcher \$35

The Classic Mimosa; freshly squeezed organic oranges, cava

El Pomelo; grapefruit, cava

Blood Orange Bubbly; blood oranges, cava

The Mangifera; mango puree, cava

BELLINIS \$7 Pitcher \$35

The Classic Bellini; peach puree, cava

Bellini Espanola; red sangria, cava

Pera Bellini, pear puree, cava

Pina Bellini; pineapple, cava

Cuarenta y Tres Bellini; Licor 43, cava

Kir Royal; Chambord, cava

BLOODY MARIAS \$7

The Classic Bloody

Andalucian Bloody; gazpacho, spices, vodka

Javier's Hangover Helper; Oloroso Don Nuño

sherry, tomato juice, spices

OTRAS OPCIONES

Alternative food options

Pimientos del Padrón (V) deep fried whole tiny green peppers & maldon salt \$9

Pan Catalana (V) crushed tomatoes, olive oil & garlic bread \$8

Croquetas (V) chicken and ham or spinach \$9

Tortilla de Patatas (V)(*) potato and organic eggs \$9

Mejillones; mussels, tomato, Albariño wine \$10

Puntillitas; crispy mini squid, jalapeño & lemon aioli \$10

Gambas al Ajillo; shrimp, olive oil, garlic & cayenne pepper \$12

Waffles, mixed berries, maple syrup, whipped cream \$12

Cheeseburger (*) Mahon cheese, "Spanish" frites, bravas sauce \$14

Tallarines a la mariscada, egg pasta, seafood zarzuela \$28

Paellas (V) seafood, meat or vegetarian \$28 per person (serves 2)